

**§ 51.1550**

DEFINITIONS

**§ 51.1550 Similar varietal characteristics.**

*Similar varietal characteristics* means that the potatoes in any lot have the same general shape, color and character of skin, and color of flesh.

**§ 51.1551 Firm.**

*Firm* means that the potato is not shriveled or flabby.

**§ 51.1552 Clean.**

*Clean* means that at least 90 percent of the potatoes in any lot are practically free from dirt or staining and practically no loose dirt or other foreign matter is present in the container.

**§ 51.1553 Fairly clean.**

*Fairly clean* means that at least 90 percent of the potatoes in any lot are reasonably free from dirt or staining and not more than a slight amount of loose dirt or foreign matter is present in the container.

**§ 51.1554 Mature.**

*Mature* means that the skins of the potatoes are generally firmly set and not more than 5 percent of the potatoes in the lot have more than one-tenth of the skin missing or “feathered.”

**§ 51.1555 Fairly well matured.**

*Fairly well matured* means that the skins of the potatoes are generally fairly firmly set and not more than 10 percent of the potatoes in the lot have more than one-fourth of the skin missing or “feathered.”

**§ 51.1556 Well shaped.**

*Well shaped* means that the potato has the normal shape for the variety.

**§ 51.1557 Fairly well shaped.**

*Fairly well shaped* means that the potato is not materially pointed, dumb-

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bell-shaped or otherwise materially deformed.

**§ 51.1558 Seriously misshapen.**

*Seriously misshapen* means that the potato is seriously pointed, dumbbell-shaped or otherwise badly deformed.

**§ 51.1559 [Reserved]**

**§ 51.1560 Damage.**

“Damage” means any defect, or any combination of defects, which materially detracts from the edible or marketing quality, or the internal or external appearance of the potato, or any external defect which cannot be removed without a loss of more than 5 percent of the total weight of the potato. See Tables III, IV, V and VI in § 51.1564 and Table VII in § 51.1565.

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**§ 51.1561 Serious damage.**

“Serious damage” means any defect, or any combination of defects, which seriously detracts from the edible or marketing quality, or the internal or external appearance of the potato, or any external defect which cannot be removed without a loss of more than 10 percent of the total weight of the potato. See Tables III, IV, V and VI in § 51.1564 and Table VII in § 51.1565.

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**§ 51.1562 Freezing.**

*Freezing* means that the potato is frozen or shows evidence of having been frozen.

**§ 51.1563 Soft rot or wet breakdown.**

*Soft rot or wet breakdown* means any soft, mushy, or leaky condition of the tissue such as slimy soft rot, leak, or wet breakdown following freezing injury.

**§ 51.1564 External defects.**

*External defects* are defects which can be detected externally. However, cutting may be required to determine the extent of the injury. Some external defects are listed in Tables III, IV, V and VI.